



Catering Menu

'Magical moments served with Style'

1175 N. BEACHVIEW DRIVE *JEKYLL ISLAND, GEORGIA * 31527 * 800-841-6262
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Villas by the Sea's exclusive onsite catering agency; **Straton Hall Catering & Special Events** are experts in tailoring special functions which accommodate every detail. Whether your group consists of an executive committee of ten or a seated dinner for 360, Straton Hall's professional staff takes pride in their ability to make each and every function an occasion to remember. 'Straton Hall Catering & Special Events' ~ is a member of the distinguished *National Association of Catering Experts* and *The International Caterers Association*.

Menu Selections & Guarantees:

In order to provide only the highest quality food service, Straton Hall requires all catering menus & arrangements, be received no later than **30 days** prior to the date of the event. In arranging for a private function, attendance must be specified no later than **15 days** prior to the event. The catering agency also requires a non-refundable **\$500.00 retainer fee** to secure space /food service. The total amount must be paid in full **15 days** prior to the event. **Straton Hall Catering gladly accepts the following 15 days prior to the event; Cash, Money Orders, Cashier Checks, as well as Visa or Master Card. All deposits/retainer fees are considered non-refundable.**

Function Space:

The name of your function room(s) will be provided prior to the event. However, the Catering Agency reserves the right to change the location to a room more suitable for the anticipated attendance should the numbers increase or decrease.

Out Door Functions:

In the event of a 35% or more inclement weather forecast, we reserve the right to decide 24 hours prior to the event to relocate the function indoors.

Service Charge and Tax:

A **20% gratuity** and **7% Sales Tax** will be applied to each account. Unless otherwise noted, all prices are per person.

Damage & Loss:

The Villas by the Sea and Straton Hall Catering assumes no responsibility for any items placed in a function room prior or during an event or left afterwards. Each sponsor of an event is responsible for any damage other than normal wear and tear caused by any guest or any independent contractor hired. In some cases a security deposit may be required.

Promotional materials: Nothing shall be posted, taped, nailed or otherwise attached to any of the walls, columns, floors, or any other part of the building or furniture. Any damages to the premises will be billed accordingly.

Food & Beverages:

All Alcoholic Beverages and/or Food items served in any of our Meeting/Conference facilities must be supplied by, Straton Hall Catering. No outside food or drink will be permitted in any of our Meeting/Conference spaces.

All prices are subject To change without notice

Breakfast Buffet Suggestions...

The Sand Dune \$6.95++

\$10.95++

Whole Fruit

Cereal & Milk

Columbian Coffee

Chilled Juices

****Add Sausage Biscuits for \$1.95++***

Coastal Continental

Assorted Danish & Muffins

Croissants W/ Whipped Butter

Fresh Fruit w/ Raspberry Vinaigrette

Island Preserves

Cereal & Milk

Chilled Orange, Apple, & Tomato Juices,

Columbian Coffee, & a selection of Hot

Teas

Morning with the Manatees \$13.95++

for \$1.95++

Seasonal Fresh Fruit Display w/ French Crème

Fluffy Scrambled Egg Florentine

French Toast with Powdered Sugar and Syrup

Crispy Bacon and Sausage Links (turkey can be substituted)

Belgium Waffles

Assorted Scones w Whipped Butter

Island Preserves

Cereal & Milk

Chilled Orange, Apple, & Tomato Juices

Columbian Coffee

****Add Sausage Biscuits***

Southern Jekyll Brunch \$19.95++

Fluffy Scrambled Eggs

Buttermilk Biscuits with Country Sausage Gravy

Seasonal Fresh Fruit with Poppy Seed Vinaigrette

Sausage Links and crispy bacon (turkey can be substituted)

Southern Tomato Sandwiches

Chicken and Wild Rice Casserole

Wild Mushroom Quiche

Butter Grits

****Add Omelet Station for \$5.95++***

****Attendant charge will apply***

French Toast with Powdered Sugar and Syrup
Island Preserves and Whipped Butter
Cereal & Milk
Chilled Orange, Apple, & Tomato Juices
Colombian Coffee
Selections of Hot Teas

Break Time Suggestions...

Milk & More \$8.95++

Assorted Homemade Cookies
Granola Bars
Bottled Water & Coffee

Health Plus \$8.95++

Granola Bars
Whole Wheat Bagels with Cream Cheese
Assorted Yogurt
Bottled Water & Coffee

Break in a Bag \$8.95++

Chips
Soft Drinks
Pretzels
Candy Bars
Bottled Water

A la Carte

Coffee-\$20.00++per gallon
Assorted Juices-\$1.50++each
Lemonade-\$20.00++per gallon
Bottled Water-\$1.50++each

Iced Tea-\$20.00++per gallon
Soft Drinks-\$1.50++each
Assorted Cookies-\$15.00++/dozen

Lunch Time Suggestions...

The Picnic \$12.95++ (Boxed)

Your choice of Ham Sandwich, Turkey Sandwich, or Italian Sub (or an assortment)
Lettuce, Tomato, Pickle, & Condiments on the side
Chips
Side of Island Fruit
Homemade brownie
Bottled Water

A Day in the Sun \$13.95++ (Plated)

Straton's Chunky Chicken Salad
Sliced Fresh Island Fruits
Seasonal Greens of Spinach & Romaine with Cranberry Citrus Vinaigrette
Four-Bean Salad
Croissants with Butter
Chefs Choice of Dessert
Iced Tea & Columbian Coffee

Lunch Time Suggestions...

Villas Vegetarian \$13.95++ (Plated)

Seasonal Greens of Spinach and Romaine with Cranberry Citrus Vinaigrette
Vegetable Lasagna
Mediterranean Vegetable Medley
Chefs Choice of Dessert

Butter Garlic Bread
Iced Tea and Columbian Coffee

Southern Comfort \$15.95++ (Plated)

Seasonal Greens of Spinach and Romaine with Garden Vegetable Trimmings
Homemade Cranberry Vinaigrette Dressing
Beef Stroganoff with Egg Noodles
Green Bean Almandine
Assorted Breads with Butter
Iced Tea and Columbian Coffee

Honey Glazed Carrots
Chef's Choice of Dessert

The Sand Dollar \$13.95++ (Buffet)

Red Bliss Potato Salad or Four Bean Salad
Sliced Deli Tray w/ Selections of:
***Genoa Salami** ***Italian Roast Beef**
***Sliced Virginia Ham** ***Smoked Turkey**
Cheese Board w/ Selections of:
***Old English Sharp Cheddar** ***Baby Swiss** ***Provolone** ***Pepper Jack**
Assorted Breads
Leaf Lettuce, Roma Tomatoes, Red Onions, Dill Pickles, Spicy Brown Mustard & Mayo
Kettle Style Potato Chips

Iced Tea & Colombian Coffee

Beach Blanket Blowout \$15.95++ (Buffet)

Island Coleslaw

Red Bliss Potato Salad

Baked in the sun Beans

Grilled Hamburgers & Hot Dogs

Classic Condiments & Cheese Selection Relish Tray

Assorted Rolls & Buns

Brownies

Iced Tea & Lemonade

Lunch Time Suggestions...

Island Living Luncheon \$16.95++ (Buffet)

Seasonal Greens w/ Dressing

Citrus Glazed Chicken Breast

Almond Rice

Honey Glazed Carrots

Chefs Choice of Dessert

Iced Tea & Colombian Coffee

The Italian Villa \$17.95++ (Buffet)

Seasonal Greens of Spinach & Romaine w/ Caesar egg Dressing

Antipasto Display of:

**Marinated Mushrooms*

**Cherry Tomatoes*

**Mozzarella Cheese*

**Pepperoni*

Baked Three Cheese & Meat Lasagna or Vegetarian Lasagna

Mediterranean Vegetable Medley w/ Feta

Chicken Alfredo w/ Portobello Mushrooms & Bowties

Buttered Garlic Bread

Chef's Choice of Desserts

Iced Tea & Colombian Coffee

The Southern Supreme \$19.95++ (Buffet)

Seven Layer Salad

Marinated Cucumbers & Tomatoes

Deviled Eggs

Georgia Fried Chicken

**Southern Style BBQ
Mama's Mac & Cheese
Garden Style Green Beans
Southern Fried Okra
Assorted Rolls & Cornbread
Mom's Apple Pie**

Iced Tea & Columbian Coffee

Supper Time Suggestions...

The Star Gazer \$21.95++ (Plated)

Seasonal Greens of Spinach with Vinaigrette Dressing

Cranberry Glazed Pork Tenderloin w/ Jezebel Sauce

(The pork can be substituted for Swiss Chicken with White Wine Mushroom Sauce)

Almond Rice

Oven Roasted Sugar Snap Peas

Honey Glazed Carrots

Assorted Breads w/ Honey Butter

Chef's Choice of Dessert

Iced Tea & Colombian Coffee

The Magnolia \$24.95++ (Plated)

Seasonal Greens with Vinaigrette Dressing

Sirloin Beef Tips with Burgundy Sauce

Duchess Potatoes with Garlic

Broccoli and Cheese Soufflé'

Honey Glazed Carrots

Assorted breads with butter

Chef's Choice of Dessert

Iced Tea and Columbian Coffee

Evening in the Bayou \$25.95++ (Plated)

Seasonal Garden Salad with Vinaigrette Dressing

Blackened Chicken Breast

Lime Infused Georgia Shrimp Skewers

Cajun Style Rice

Vegetable Medley

**Assorted Breads with Butter
Lemon Bisque**

Iced Tea & Columbian Coffee

Villas Surf and Turf \$36.95++ (Plated)

**Seasonal Greens accompanied with Garden Trimmings and Citrus Vinaigrette Dressing
Filet Mignon (5 oz.) served at the Perfect Medium Temperature
Petite Lobster Tail with Lemon Butter Sauce
Oven Roasted Asparagus
Pecan Infused Rice
Assorted Bread with Butter
New York Style Cheese Cake
Iced Tea and Columbian Coffee**

Supper Time Suggestions...

Scarlet's Southern Evening \$26.95++ (Buffet)

**Mixed Green Salad w/ Assorted Dressings
Garden Tomato & Cornbread Salad
Grilled BBQ Chicken or Georgia Fried Chicken
Southern Style Catfish w/ Lemon Dill Blend
Alabama Slow Roasted Baby Back Ribs
Baked Macaroni & Cheese
Rice & Tomatoes
Sweet Corn on the Cob
Deviled Eggs
Assorted Rolls & Cornbread
Banana Pudding
Chocolate Delight
Iced Tea & Columbian Coffee**

Coastal Low Country Boil \$32.95++ (Buffet)

**Marinated Tomato & Red Onion Salad
Mixed Green Salad w/ Assorted Dressings (3)
Chicken & Wild Rice Casserole
Frogmore Stew/Low Country Boil:
**Wild Georgia Shrimp *Red Skin Potatoes*
Alaskan Snow Crab Legs *Vidalia Onions*

**Corn on the Cob*

**Cajun Style Smoked Sausage*

**Hushpuppies & Corn Muffins
Iced Tea & Columbian Coffee**

Key Lime Pie

South Georgia Oyster Roast \$35.95++ (Buffet)

**Marinated Vidalia Onion, Cucumber, and Southern Tomato Salad
Island Coleslaw**

**Steamed or Shucked Fresh Oysters on the Half Shell presented on a Bed of Ice
Garnishes of Cocktail Sauce, Horseradish Sauce, Lemon Wedges, and Crackers
Chicken and Wild Rice Casserole**

**Country Style Green Beans
Key Lime Pie**

**Hushpuppies and Cornbread
Iced Tea and Columbian Coffee**

Supper Time Suggestions...

Neptune's Delight \$38.95++ (Buffet)

Seasonal Mixed Greens of Spinach & Romaine w/ Assorted Dressings (3)

Island Inspired Coleslaw

Marinated Tomato, Cucumber, Vidalia Onion Salad

Lump Coastal Blue Crab Cakes w/ Remoulade

Southern Style Catfish w/ Cucumber Casabi

Georgia Fried Shrimp & Oysters

Grilled Chicken Breast with Pineapple Salsa

Squash Soufflé

Broccoli & Cheese Casserole

Chocolate Oreo Cake

Iced Tea & Columbian Coffee

Almond Rice

Jalapeno Corn Muffins & Hushpuppies

Pecan Pie

Jekyll's Best Prime Rib \$44.95++ (Buffet)

Seasonal Greens with Garden Vegetable Trimmings and Dressings

Prim Rib Station with Au Jous and Horseradish Mayo*

Blackened Chicken Breast

Oven Roasted Potatoes

Assorted Breads with Butter

Deep Dish Apple Cobbler

***Attendant charge will apply**

Fresh Asparagus

Decadent Chocolate Brownie

Iced Tea and Columbian Coffee

Build Your Own Southern Buffet \$26.95++

Seasonal Mixed Green Salad w/ Assorted Dressings

Assorted Dinner Rolls and Corn Bread

Iced Tea and Columbian Coffee

Choose (1) from one these options:

***Cole Slaw**

***Garden Tomato & Cornbread Salad**

***Four Bean Salad**

Choose (1) from these options:

***Grill Chicken**

***Southern Fried Chicken**

***Southern Fried Catfish**

Choose (1) from these options:

***Baby Back Ribs**

***Sliced Honey Glazed Ham**

***Herb Incrusted Pork Tenderloin**

Choose (2) from these options:

***Baked Mac & Cheese**

***Rice & Tomatoes**

***String Beans**

***Black Eye Peas**

***Collard Greens**

***Honey Glazed Carrots**

Choose (1) from these options:

***Corn on the Cob *Deviled Eggs**

***Sugar Snap Peas**

***Roasted Potatoes**

***Squash Soufflé**

***Broccoli & Cheese Casserole**

Add Dessert for \$1.95++

Choose (1) from one these options:

Apple Cobbler

Banana Pudding

Chocolate Delight

Add a Third Meat for \$2.95++

Hors D'oeuvre Suggestions...

*Seasonal Fruit w/ French Crème guest	\$2.10++ per
*Fresh Veggies w/ Two Dips guest	\$2.10++ per
*Mexican Fiesta Surprise w/ Tri-Colored Chips per guest	\$2.80++
*Chicken Tenders w/ Two Sauces per guest	\$2.10++
*Old Savannah Shrimp & Crab Dip w/ Corn Scoops per guest	\$2.80++
*Jay's Artichoke & Swiss Dip w/ Assorted Wafers guest	\$2.10++ per
*Plains Cheese Ring w/ Toast Points guest	\$2.10++ per
*Southern Tomato Sandwiches guest	\$2.80++ per

*Coastal Crab Cake Station guest	\$8.40++ per
*Gulf Boiled Shrimp guest	\$8.40++ per
*Cranberry Glazed Pork Tenderloin Station w/ Two Dips & Assorted Breads guest	\$5.50++ per
*Beef Tenderloin Medallions w/ Two Dips & Assorted Breads	\$8.50++ per guest
*Tropical Chicken Skewers guest	\$4.20++ per

Something to Wet the Whistle

*Bar Brands - \$5.00 per glass
(Vodka, Gin, Rum, Bourbon, Blended Whiskey, Scotch)

*Call Brands - \$6.00 per glass
(Vodka, Gin, Rum, Bourbon, Canadian Whiskey, Scotch)

*Premium Brands - \$7.00 per glass
(Stolichnaya Vodka, Tanqueray Gin, Myers Rum)

*Domestic Beer	\$4.00 per bottle
*Imported Beer	\$5.00 per bottle
*House Wine	\$5.00 per glass

Note: The above pricing includes all mixers, glassware, ice, stirrers, & napkins.

Bartender service furnished for \$200. Keg prices are available upon request.

***Audio Visual Equipment Rental Prices available upon request.**